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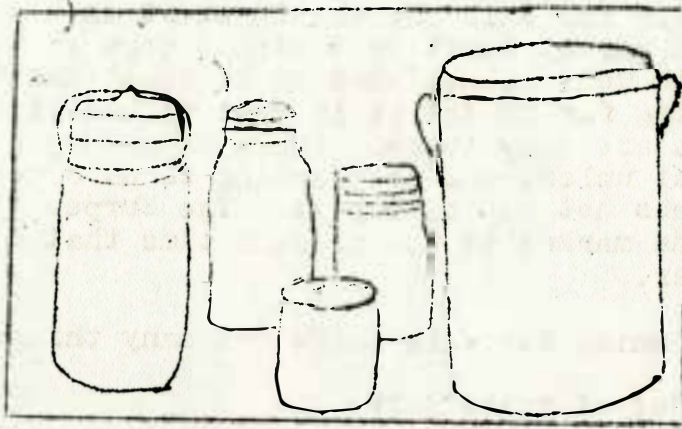
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PHASES OF POULTRY
(Canning for Market)

by

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Canning for Market

It is a well known fact that when culling time comes there are cockerels, pullets and hens to be sold when prices for live poultry are lowest. If they are kept over for a better market they should be placed in separate quarters or the work of culling must be done several times. If it is possible to use a little extra time and labor in canning these culls, one should be able to make a profit on them instead of selling at a loss.

MARKET: Finding a market for the canned product is not so difficult as it may seem as there are people in the hometown who would prefer a good canned product, a healthy chicken well canned, to the only ones that can be bought at certain seasons.

Many times orders may be taken and the ones ordering will furnish the glass jars, rubber rings and covers. In canning for sale one should start on a small scale, finding a market first by taking orders if possible. Until one is well established or at least decides to keep on canning for market it is best to use glass jars of which there are many types. There is a very good tin can sealer but unless one is planning to do considerable canning it does not pay to buy it. The Burpee is the only one on the market at the present time that does not require solder.

In canning for sale there are many things to be remembered:

1. Use standard jars
 2. Put the same number of ounces in each jar
 3. Make an attractive pack
 4. Keep the quality up to the standard
 5. Label carefully
 6. Do not sell until you are sure it is keeping
 7. Be business like
 8. Keep account of
 - a. Jars and rubbers
 - b. Fuel
 - c. Product to be canned- Charge market price
 - d. Fat, salt etc.
 - e. Time, - at least 35 cents per hour while you are working.
- When calculating the price do not sell lower than market price, but if the quality is superior charge accordingly.

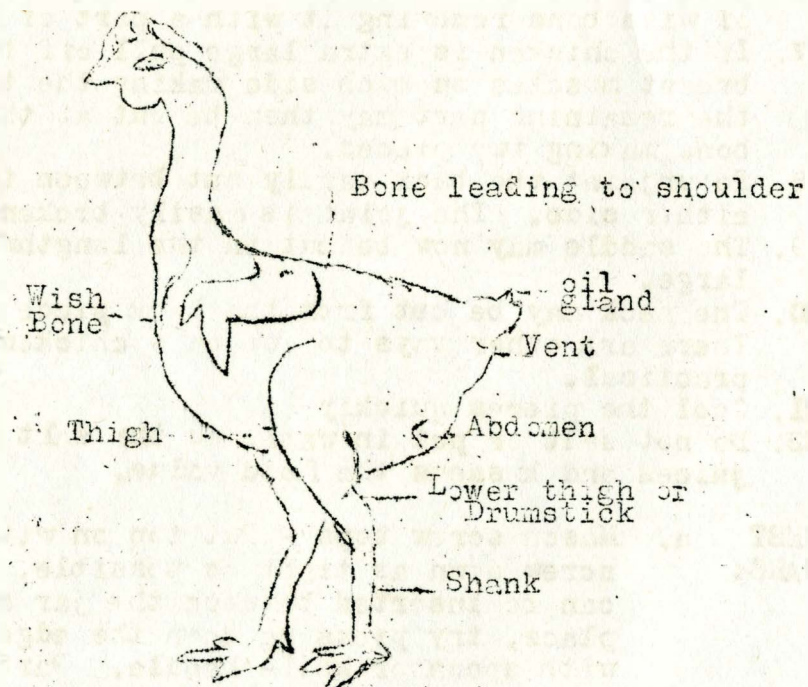
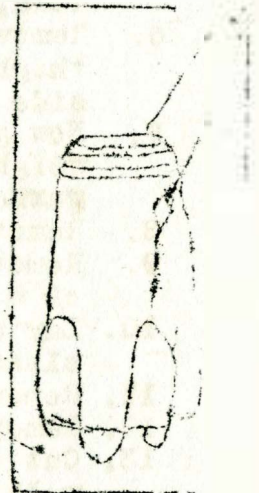
COLD**PACK:**

There are three methods of canning that are most commonly used:

Open kettle, intermittent and cold pack. The cold pack is the only one commonly used in canning meats. A thorough understanding of the cold pack method is absolutely necessary before the work is begun.

EQUIPMENT
NEEDED FOR
CANNING
POULTRY:

1. Lard can (see cover page) water bucket, wash boiler, or any container deep enough to allow at least half an inch for false bottom, and at least two inches of water over top of jars.
2. False bottom made of lath, heavy wire netting or individual jar holders.
3. Jars and rubber rings
4. Clock or watch
5. Teaspoon, tablespoon, sharp knives, 2 forks.
6. Jar lifter unless individual holders are used.
7. Two pie tins, cake tins or large plates.
8. Bowl or half gallon bucket for flour Jar Holder
9. Stew pan or kettle for cooking boney pieces.
10. Two frying pans or bread tins for frying
11. Water bucket
12. Dish cloth, holders and wiping towels.



TO BE
DONE THE
DAY BEFORE
IF POSSIBLE:

Kill, dry pick or scald, singe, wash thoroughly, cut into convenient pieces as follows:

1. Lay chicken its back with head from you.
2. Grasp leg with left hand lifting chicken free from table so body weight will show hip joint; cut skin and tissue between thigh and body.
3. Now rest it on the table, take hold of thigh and bend forward back to dislocate hip joint. Finish cutting flesh and skin.
4. Bend thigh and drumstick or lower thigh together, cut tendons bend forward and finish cutting through joint from the back.

5. Bend drumstick and shank together; cut through skin and tendons; bend backward and finish cutting.
6. Remove and separate the other leg in the same way. If the thigh is extra large divide it by cutting lengthwise at one side of the bone.
7. Now grasp wing with left hand holding bird from table so body weight will locate joint. Cut thru skin and tissue. Bend to yardneck and finish cutting.
8. Remove and arrange the other wing in the same way.
9. Remove sharp point corresponding to you thumb and fold tip of wing back of first joint.
10. Lay chicken on table, breast down and insert knife under long slender bone leading to shoulder joint.
11. Remove similar bone from opposite side of back.
12. Remove oil glands from part holding main tail feathers.
13. Cut around vent loosening intestines, then cut thru abdominal wall through tips of ribs following line of fat to shoulders, separating breast from back.
14. Cut the other side in the same way.
15. Loosen membrane fastening organs to back. Remove windpipe and crop. Separate heart, gizzard and liver. Cut far enough around gall bladder to prevent it from breaking. Cut thru muscle of gizzard to remove inner lining without breaking if possible. Remove sack covering the heart.
16. Insert knife blade in front of keel bone and cut down to end of wish bone removing it with a part of the breast meat.
17. If the chicken is extra large pull off the upper layer of breast muscles on each side making the two fillets or filets, the remaining part may then be cut at the end of the keel bone making two pieces.
18. To unjoint the back easily cut between the last two ribs on either side. The joint is easily broken.
19. The saddle may now be cut in two lengthwise if the chicken is large.
20. The neck may be cut from the back piece containing the ribs. There are other ways to cut up a chicken but this is easy and practical.
21. Cool the pieces quickly
22. Do not salt or put in water as the salt and water draw out the juices and lessens the food value.

TEST a. Mason screw tops - Put top on without rubber and screw down as tight as possible. If the thumb nail can be inserted between the jar and cover at any place, try pressing down the edge of the cover with spoon or knife handle. Partly fill jar with water, put rubber and cover in place screw tightly and invert until the next day. If any water leaks out do not use unless another cover can be made to fit air tight. Sometimes the edges of the jar are rough or there is a rough place at the seam on either side. Try smoothing these off then retest.

- b. Economy or any jar with composition attached cover. Set cover on jar and tap all the way around the edge. If it rocks at any place there is a defect in either the cover or jar. There is no remedy for this except a new cover or a different jar. Do not use a cover in which the composition is broken or missing.

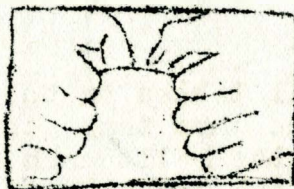


- c. Glass top with spring clamp. Set the cover on the jar and tap all the way around to see that it doesn't rock. Set the spring and press down the clamp. If the thumb nail can be inserted between the cover and jar the spring is too loose. Remove the spring, hold one side in each hand placing the thumbs at the center, press down enough to tighten. If it is too tight bend upward or it will break the cover.

- d. Wide mouthed jars are best when whole pieces of chicken are to be canned. Any kind may be used for broth, or the meat when picked from the bone.

- e. Good rubbers are soft, pliable and elastic and after being stretched they have a tendency to return to the original size and shape.

JAR RINGS
AND RUBBERS:

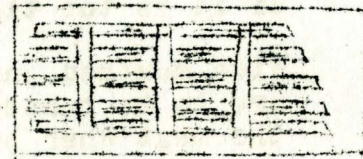
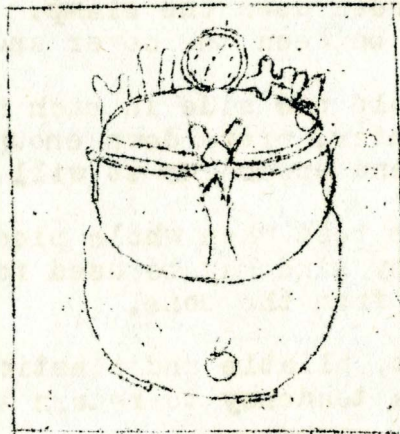


1. Test the rubbers by stretching between the fingers (see illustration). They should not break, but should return to the original size and shape.
2. Double or fold the rubber between the thumb and finger. If it will not fit to use it will crack,

There are other tests but these are most commonly used. It does matter which color is used if they are made by a reliable company. White, gray, red and black rubbers are on the market.

COOKER AND FALSE BOTTOM:

Of course the steam pressure cooker is the ideal utensil to use for cold pack canning, but the wash boiler or any other container that is deep enough will answer the purpose (see page 2 No. 1). If the boiler is used put in the false bottom then set the filled jars on top. If the jars rest directly on the bottom of the boiler they would heat too quickly causing them to break. It would also cause the contents of the jar to boil out into the water.



WHEN READY TO CAN:

1. Two small tables or one long one may be used.
2. Place the jars that stood the test on the farther side of the table each cover on the proper jar.
3. Arrange the utensils in the most convenient position.
4. Put the water in boiler or other utensil to heat.
5. Roll the most desirable pieces of chicken - thigh drumsticks, wings, four or five pieces of breast, and, if preferred, the back and neck in salted flour.
6. Fry until brown in hot lard, or other frying fat or oil.
7. Pack carefully filling the jar as full as possible without crushing the pieces. Pour in enough of the hot fat to make gravy or leave the spaces empty. If too much fat is used the chicken does not come out nicely.
8. If water is used it does not have so good a flavor. Place rubber and cover in position. If Mason jar screw tight then turn back about half an inch to allow the air to escape. If glass top jar is used put spring in place leaving clamp up. If top with composition attached put the cover on the jar and attach clamp or screw on the ring.
8. Place at once in boiler or other utensil to sterilize with at least two inches of water over top of covers.
9. Begin to count time when the water is continually boiling not steaming.
10. Do not wait until all jars are filled, but place in sterilizer at once.
11. If steam pressure cooker is used follow directions carefully.

TIME: Count time when water begins to boil or when pressure has reached the number of pounds at which the product is to be sterilized in the pressure cooker.

Young Chicken (Fried)

Hot Water bath	Steam Pressure Cooker
	10 lbs. 15 lbs
120 minutes	60 min. 45 min.

COOKED: All of the pieces may be cooked until the meat leaves the bone readily; take out bones and pack meat immediately into hot jars, add 1 teaspoon salt to each quart, fill with broth, place rubber and cover in position and sterilize.

Hot water	10 lbs.	15 lbs.
bath	Pressure	Pressure
120 minutes	60 minutes	45 minutes

**CHICKEN
BROTH WITH
RICE:**

To each quart of broth add $1\frac{1}{2}$ cups boiled rice. Sterilize.

Hot water	10 lbs	15 lbs
bath	Pressure	Pressure
120 minutes	60 minutes	45 minutes

**ROAST
CHICKEN:**

Chickens or other poultry may be roasted, cut from bones packed in jars and sterilized same length of time as fried chicken.

**WILD
GAME:**

Wild game may be canned in the same way, but it is unlawful to keep it more than 5 days after the expiration of the season for the kind of game canned.

Pickled Eggs

Select fresh, clean eggs. Hard boil (15 to 20 minutes), peel, pack in sterilized pint or quart jars, cover with spiced vinegar, made by boiling together five cups water, one cup sugar, and stick cinnamon, cloves, allspice or other spices, as desired. Pour spiced vinegar over egg while hot, seal jars, cool, and store. Pickled eggs are desirable to slice and use as garnish for fish and other meats instead of using lemons; as a salad served with Mayonnaise dressing; or they may be sliced and made into lunch or picnic sandwiches.